



**GREEN
CHEF**

TURKEY TACOS WITH MANGO CHIMICHURRI SLAW

refried black beans, Monterey Jack cheese

COOK TIME

20 MIN

SERVINGS

2

CALORIES PER SERVING

1150

When it comes to making a truly top-notch taco, it's important to infuse each element with flavor. We start by simmering black beans with mushroom stock and a splash of creamy chimichurri sauce, then mash them with Monterey Jack. Next, ground turkey is sautéed with roasted red peppers, Cholula sauce, and our orange-chili spice blend. Finally, a mango-studded slaw is dressed with more creamy chimichurri. It all adds up to tacos that are cheesy, savory, tangy, crunchy, and a bit sweet.

INGREDIENTS (11 ITEMS)

13¼ oz **Black beans**
 3½ oz **Mangos**
 2¾ oz **Cabbage**
 1 whole **Mushroom stock concentrate**
 2½ oz **Creamy chimichurri sauce** **E S**
 10 oz **Ground turkey***
 1 oz **Roasted red peppers**
 1 tsp **Cholula sauce**
 1 tsp **Orange-chili spice blend**
 6 whole **Flour tortillas** **W**
 1 oz **Monterey Jack cheese** **M**

WHAT YOU'LL NEED

small pot
 large sauté pan
 medium bowl
 measuring cup & spoons
 strainer
 potato masher
 thermometer
 oven mitt
 cooking oil
 2 tbsp butter **M**
 salt & pepper

ALLERGENS

E EGGS **S** SOY
W WHEAT **M** MILK



If you ordered the 4-serving version of this meal, refer to the guidelines in Step 1.

GREEN CHEF IS PROUD to be a USDA Certified Organic company. All produce and eggs are organic unless otherwise labeled.

*Ground turkey is fully cooked when internal temperature reaches 165°.

Wash and dry fresh produce. Wash hands and surfaces after handling raw poultry. Consuming raw or undercooked poultry may increase your risk of foodborne illness. Go to [greenchef.com/faq](https://www.greenchef.com/faq) for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

1

PREP

- Preheat oven to 400 degrees.
- Open **black beans**. Drain about ¼ cup **bean liquid** into a liquid measuring cup. Strain and rinse **beans**.
- Roughly chop **mangos** if necessary (reserve any juice in pouch).
- Roughly chop **cabbage*** if necessary.

**The ingredient you received may be a different color.*

COOKING FOR
4

If you ordered the 4-serving version of this meal, modify this recipe by doubling the measurements (where it makes sense) and using bigger pots, pans, and bowls.

2

START REFRIED BEANS

- Heat about 1½ tablespoons cooking oil in a small pot over medium-high heat. Add **beans**, **mushroom stock concentrate**, reserved **bean liquid**, and about 2 tablespoons **creamy chimichurri sauce**. Season with about ¼ teaspoon salt and a pinch of pepper. Cook 4–6 minutes, or until fragrant and slightly thickened, stirring frequently.
- Stir in 2 tablespoons butter until melted. Remove from heat.

3

COOK TURKEY

- Heat about 1½ tablespoons cooking oil in a large sauté pan over medium-high heat. Add **ground turkey**, **roasted red peppers**, and **Cholula sauce*** to hot pan. Season with **orange-chili spice blend**, about ¼ teaspoon salt, and a pinch of pepper. Cook 4–5 minutes, or until fully cooked, breaking up **turkey** into pieces.

**If heat sensitive, use Cholula sauce sparingly, or omit entirely.*

4

WARM TORTILLAS

- Stack **flour tortillas** on foil; wrap with foil. Place directly on oven rack. Warm 4–6 minutes, or until heated through.

5

FINISH REFRIED BEANS

- Mash **beans** with a potato masher (or fork) until mostly smooth. Add **Monterey Jack cheese**. Stir to combine. Season with salt and pepper to taste.

6

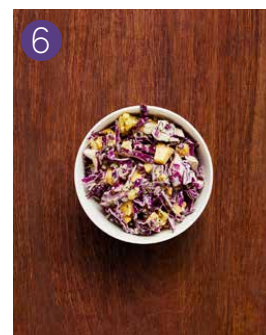
MAKE MANGO CHIMICHURRI SLAW

- Place **mangos** (with any reserved juice) and remaining **creamy chimichurri** in a medium bowl. Stir to combine.
- Add **cabbage**. Stir to combine. Season with salt and pepper to taste.

7

PLATE YOUR DISH

- Divide **tortillas** between plates. Spread with **refried black beans**. Top with **turkey** and **mango chimichurri slaw**. Enjoy!



Nutrition Facts

2 Servings per container

Serving size (613g)

Amount per serving

Calories **1150**

	% Daily Value*
Total Fat 72g	92%
Saturated Fat 19g	95%
Trans Fat 0g	
Cholesterol 115mg	38%
Sodium 1900mg	83%
Total Carbohydrate 80g	29%
Dietary Fiber 11g	39%
Total Sugars 11g	
Includes 1g Added Sugars	2%
Protein 50g	
Vitamin D 1mcg	6%
Calcium 298mg	25%
Iron 7mg	40%
Potassium 1292mg	25%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

All ingredients in this recipe:

Ground Turkey [turkey], **Flour Tortillas** [wheat flour (unbleached wheat flour, niacin, iron thiamin mononitrate, riboflavin, enzyme, folic acid), water, vegetable shortening (palm oil), salt, mono- and diglycerides, calcium propionate, vital wheat gluten, rice flour, sugar, sodium bicarbonate, fumaric acid, sorbic acid, sodium aluminum sulfate, sodium aluminum phosphate, guar gum, cmc gum, enzymes (wheat starch, microcrystalline cellulose), sodium metabisulfite], **Mangos** [mango], **Black Beans** [organic black beans, water, sea salt, calcium chloride (firming agent)], **Monterey Jack Cheese** [pasteurized milk, cheese cultures, salt, enzymes, anti-caking agent (potato starch, powdered cellulose, natamycin)], **Cholula Sauce** [water, peppers (arbol & piquin), salt, vinegar, garlic powder, spices, xanthan gum], **Mushroom Stock Concentrate** [mushroom juice concentrate, maltodextrin, salt, natural flavor, sugar, yeast extract, and xanthan gum], **Roasted Red Peppers** [bell pepper], **Red Cabbage**, **Creamy Chimichurri** (Yellow Onions, Parsley, Garlic, Dried Oregano, Sea Salt, Black Pepper, Crushed Red Pepper Flakes, Apple Cider Vinegar [apple cider vinegar], Lemon Juice [lemon], Sunflower Oil [high oleic sunflower oil], Mayonnaise [organic expeller pressed soybean oil, water, organic egg yolks, organic whole eggs, organic distilled white vinegar, salt, organic white mustard (organic distilled vinegar, water, organic mustard seeds, salt, organic spices), organic lemon juice concentrate]), **Orange-Chili Spice Blend** (Sweet Paprika, Onion Powder, Granulated Garlic, Dried Orange Peel, Ground Chipotle Pepper, Ancho Chili Powder, Chili Powder [chili pepper, paprika, oregano, cumin, garlic, salt, spices], Dried Oregano)

Allergen information:

Contains Egg, Soy, Milk And Wheat

Allergens may be reflected in pantry items listed in the “What You’ll Need” section of the recipe card.

Manufactured on equipment that processes products containing egg, fish/shellfish, milk, sesame, soy, peanuts, and tree nuts.